

Rocky Point Cellars

WILLAMETTE VALLEY

2014

SAUVIGNON BLANC

Russell-Groeters Vineyard

THE WINE

The block was picked at 23 brix on the morning of September 12th after a glorious month of sunshine.

We immediately pressed off the fruit and let the juice oxidize for approximately 8 hours – slightly browning – then moving to barrels for fermentation. We barrel fermented this wine in 30% new steam bent, light toast, 36 month seasoned ERMITAGE standard 228L and 265L Cigar barrels. The Cigar format simply gives a longer bed for lees contact during barrel aging – offering up more texture and volume to the mid palate. The combination of oxidizing the juice, barrel fermentation, barrel aging on lees for one year, and finally a minimum one year of bottle aging prior to release – all help to bring more texture, spice, and soft plush fruit – less grassy, less cat pee. We want this to be as beautiful to drink fireside as lakeside – we want depth and nuance!

TASTING NOTES

Beautiful round mouthfeel with bright acidity. Leaps and bounds apart from the typical new world Sauvignon Blanc aged in stainless. Myer lemon, honeysuckle, toasted hazelnut, peach stone with a hint of ginger bread spice.



VINTAGE DETAILS

Harvest Date: September 12th, 2014

Yield: 3.5 Tons per Acre

pH: 3.2

Alcohol: 13.6%

Barrel Aging: 12 months on lees in new and twice filled steam bent, light toast, 36 month seasoned custom made 228L and 265L ERMITAGE barrels.

Clone(s): 1

Vine Age: 11 Y.O.

AVA: Yamhill-Carlton, Willamette Valley Oregon

Cases Produced: 88

Released: November 8, 2016

Retail Price: \$42